Find everyone's
FESTIVE
FAVOURITE
WITH CHRISTMAS AT HARVESTER
Harvester
THERE'S A FRESH THOUGHT

FESTIVE & BOXING DAY MENU

FROM 24TH NOVEMBER

JOIN US FOR 3 COURSES ON BOXING DAY

Starters

Parsnip & Blossom Honey Soup (V)
Topped with sour cream, served with bread rolls.

Baked Flat Mushroom & Bacon Pot
In a peppercorn sauce, topped with Cropwell Bishop Stilton. Served with garlic ciabatta.

Crackerjack Prawn Wedge
Crackerjack prawns served on an iceberg wedge with thousand island dressing. Served with a brown bread roll.

Crispy Brie Wedges (V)
With cranberry sauce and baby watercress.

Main Courses

Harvester's Christmas Dinner
Choose either our famous rotisserie chicken or hand-carved roast turkey

Served with sage and onion seasoned roast potatoes, a pig in blanket, a Yorkshire pudding, tangerine-glazed carrots, and a buttered mix of sprouts, green beans and peas. Finished with herb stuffing, cranberry sauce and a jug of gravy.

Vegetable Tart (V)
Roasted red onion and butternut squash in a creamy kale sauce. Served with sage and onion seasoned roast potatoes, a Yorkshire pudding, tangerine-glazed carrots, and a buttered mix of sprouts, green beans and peas. Finished with herb stuffing and a jug of vegetarian gravy.

Hunters Turkey Bun
A toasted brioche bun filled with hand-carved roast turkey, grilled back bacon, Monterey Jack cheese, BBQ sauce and baby watercress, skewered with a herb stuffing ball and a pig in blanket. Served with sage and onion seasoned fries, grilled corn cobettes and cranberry slaw.

Harvester's Festive Full Rack of Ribs
Our famous slow-cooked pork ribs brushed with a Cranberry-BBQ sauce. Served with sage and onion seasoned fries, grilled corn cobettes, fresh watermelon and Cranberry-BBQ sauce.

Grilled Fillet of Salmon
Finished with a lemon and coriander butter. Served with parsley mashed potato, tangerine-glazed carrots and a buttered mix of sprouts, green beans and peas.

Desserts

Harvester's Christmas Pudding* (V)
Christmas pudding served with your choice of Brandy* sauce or hot custard.

Chocolate Salted Caramel Bar (V)
Chocolate biscuit crumb layered with chocolate truffle, rich salted caramel and smooth chocolate mousse. Served with Devon toffee sauce and fluffy cream.

Vanilla Cheesecake (V)
Served with British blackcurrants in sauce and fluffy cream.

Festive Brownie Sundae (V)
Layers of Belgian-chocolate festive brownie, Belgian chocolate sauce and real dairy ice cream. Topped with fluffy cream and a sugar cone wafer.

To Finish

Finish off your festive meal with your choice of unlimited tea or coffee.

*Contains alcohol.

Look what's
COMING TO TOWN
THIS
CHRISTMAS

CHRISTMAS DAY

3 COURSES

Starters

Roast Carrot & Spice Soup (V)
Topped with sour cream and garlic croutons. Served with bread rolls.

Pressed Ham Hock Terrine
Ham hock and pea terrine with a spiced pineapple and red pepper salsa. Served with baby watercress and a bread roll.

Baked Flat Mushroom with Spinach & Cheese (V)
Baked flat mushrooms in a spinach and mature-Cheddar cheese sauce. Served with garlic ciabatta.

Salmon Duo
Salmon pâté and Scottish-smoked salmon, with avocado and sour cream. Served with baby watercress and a brown bread roll.

Main Courses

Hand-Carved Roast Turkey Breast with all the Trimmings
Served with a Yorkshire pudding, herb stuffing, a pig in blanket, our festive vegetables, cranberry sauce and a jug of gravy.

Grilled Sea Bass
Served with king prawns in garlic butter, parsley mashed potato, tangerine glazed-carrots, and braised red cabbage with apple and a buttered mix of sprouts, green beans and peas.

Roasted Vegetable, Goats Cheese & Cranberry Wellington (V)
Wrapped in puff pastry and served with a Yorkshire pudding, herb stuffing, our festive vegetables and a jug of vegetarian gravy.

Steak & Bourbon Rib Combo
8oz rib-eye steak and a half rack of ribs glazed in Jack Daniel's sauce. Served with sage and onion seasoned fries, mushroom topped with Butler's-vintage-Cheddar rarebit, grilled Kapia pepper, baby watercress and Jack Daniel's sauce.

Slow-Cooked Half Duck
With a delicious mulled-tangerine glaze. Served with a Yorkshire pudding, herb stuffing, our festive vegetables and a jug of mulled-tangerine gravy.

Our festive vegetables include: sage and onion seasoned roast potatoes, honey roast parsnips, tangerine-glazed carrots, braised red cabbage with apple and a buttered mix of sprouts, green beans and peas.

Desserts

Harvester's Christmas Pudding* (V)
Christmas pudding served with your choice of Brandy* sauce or custard.

Christmas Apple Bomb (V)
Baked whole apple 'bomb' in demerara-crusted puff pastry. Filled with mincemeat and served with Devon toffee sauce and hot custard.

Salted Caramel Profiterole & Baileys* Sundae (V)
Real dairy ice cream layered with salted caramel profiteroles, Belgian chocolate and Devon toffee sauces and a shot of Baileys*. Finished off with fluffy cream, gold sugar and a sugar cone wafer.

White Forest Cheesecake (V)
Baked vanilla cheesecake served with Belgian chocolate sauce, black cherries in Kirsch* and fluffy cream.

Chocolate Trio (V)
Festive chocolate brownie with fluffy cream, a mini chocolate profiterole sundae and a chocolate-salted-caramel bar. Served with Belgian chocolate and Devon toffee sauces.

To Finish
Our **mini mince pies** are the perfect accompaniment with either freshly brewed tea or coffee.

*Contains alcohol. Menus vary, please check your local Harvester

BOOKING AND ORDER FORM

YOUR HARVESTER CHRISTMAS LIST

Please enter the number of dishes required for your party in the boxes provided

Festive & Boxing Day Menu

Starters:

Parsnip & Blossom Honey Soup v ___
Baked Flat Mushroom & Bacon Pot ___
Crackerjack Prawn Wedge ___
Crispy Brie Wedges v ___

Main Courses:

Harvester's Christmas Dinner
with Rotisserie Chicken ___
with Hand-Carved Roast Turkey ___
Vegetable Tart v ___
Grilled Fillet of Salmon ___
Hunters Turkey Bun ___
Harvester's Festive Full Rack of Ribs ___

Desserts:

Harvester's Christmas Pudding v
with brandy sauce ___
with custard ___
Chocolate Salted Caramel Bar v ___
Vanilla Cheesecake v ___
Festive Brownie Sundae v ___

Christmas Day Menu

Starters:

Roast Carrot & Spice Soup v ___
Pressed Ham Hock Terrine ___
Baked Field Mushroom with Spinach & Cheese v ___
Salmon Duo ___

Main Courses:

Hand-Carved Roast Turkey with all the Trimmings ___
Grilled Sea Bass ___
Roasted Vegetable, Goats Cheese
& Cranberry Wellington v ___
Steak & Bourbon Rib Combo ___
Slow-Cooked Half Duck ___

Desserts:

Harvester's Christmas Pudding v
with brandy sauce ___
with custard ___
Christmas Apple Bomb v ___
Salted Caramel Profiterole & Baileys Sundae v ___
White Forest Cheesecake v ___
Chocolate Trio v ___
Mini Mince Pies v ___

Kids Festive Menu

Main Courses:

Harvester's Kids' Christmas Dinner
with Chargrilled Chicken Breast ___
with Hand-Carved Roast Turkey Breast ___
Sweet Potato & Red Onion Skewers v ___
Grilled Fillet of Salmon ___

Deserts:

Chocolate Salted Caramel Bar v ___
Vanilla Cheesecake v ___
Festive Brownie Sundae v ___

Kids Christmas Day Menu

Starters:

Roast Carrot & Spice Soup v ___
Southern-Fried Chicken Bites ___
Crackerjack Prawn Wedge ___

Main Courses:

Hand-Carved Roast Turkey Breast
with all the Trimmings ___
Grilled Sea Bass ___
Steak & BBQ Rib Combo ___
Roasted Vegetable, Goats Cheese
& Cranberry Wellington v ___

Desserts:

Chocolate Trio v ___
Jelly & Ice Cream v ___
Man Over Board v ___
Salted Caramel Profiterole Sundae v ___

Don't forget, there's
UNLIMITED SALAD WITH EVERY MEAL...
whether it's Christmas or
just Tuesday!

Unlimited tea and coffee is available
with our Festive and
Christmas Day menus.

BOOKING & ORDER FORM

If you're getting together at Harvester this Christmas, simply fill in this page and drop it off at your chosen Harvester with your deposit

GET A FREE BOTTLE OF PROSECCO**

FOR EVERY SIX PEOPLE WHEN YOU BOOK BEFORE 31ST OCTOBER 2016

I'd like to join you for:

☐ **FESTIVE MENU / BOXING DAY**

I enclose a non-refundable deposit of £5 per person with this form (all party sizes).

☐ **CHRISTMAS DAY**

I enclose a non-refundable deposit of £5 per person with this form (all party sizes) and will pay the full amount by 1st December.

☐ I would like to receive information about future offers from Harvester.

Name: _____

Email: _____

Telephone: _____

Requested Date and Time of Party: _____

Party Size: _____

Book online now at: **www.harvester.co.uk/tablebooking**

Please note prices may vary, please check with your local Harvester. **The bottle of prosecco will only be provided when the group arrives for the festive or Christmas meal on the booked date. The prosecco will not be available prior to this date or at the time of booking.

KIDS MENU
FESTIVE & CHRISTMAS DAY

FESTIVE MENU 2 COURSES

CHRISTMAS DAY MENU 3 COURSES

FESTIVE MENU

Mains

Harvester's Kids' Christmas Dinner
Choose either a chargrilled chicken breast or hand-carved roast turkey breast.

With crispy roast potatoes, herb stuffing, a pig in blanket, a Yorkshire pudding, tangerine-glazed carrots, a mix of sprouts, green beans and peas and a jug of gravy.

Sweet Potato & Red Onion Skewers (V)
With mashed potato, Yorkshire pudding, herb stuffing, cranberry sauce, tangerine-glazed carrots and a mix of sprouts, green beans and peas.

Grilled Fillet of Salmon
Served with mashed potato, tangerine-glazed carrots and a mix of sprouts, green beans and peas.

Desserts

Chocolate Salted Caramel Bar (V)
Chocolate biscuit crumb layered with chocolate truffle, rich salted caramel and smooth chocolate mousse. Served with Devon toffee sauce and fluffy cream.

Vanilla Cheesecake (V)
Served with British blackcurrants in sauce and fluffy cream.

Festive Brownie Sundae (V)
Layers of Belgian-chocolate festive brownie, Belgian chocolate sauce and real dairy ice cream. Topped with fluffy cream and a gingerbread man.

CHRISTMAS DAY

Starters

Roast Carrot & Spice Soup (V)
Topped with sour cream and garlic croutons. Served with a bread roll.

Southern-Fried Chicken Bites
With a tangy barbecue sauce.

Crackerjack Prawn Wedge
Crackerjack prawns served on an iceberg wedge with thousand island dressing. Served with a brown bread roll.

Mains

Hand-Carved Roast Turkey Breast with all the Trimmings
Served with a Yorkshire pudding, herb stuffing, a pig in blanket, our festive vegetables, cranberry sauce and a jug of gravy.

Grilled Sea Bass
Served with mashed potato, tangerine glazed-carrots, braised red cabbage with apple, and a mix of sprouts, green beans and peas.

Steak & BBQ Rib Combo
4oz rump steak and pork riblets glazed in BBQ sauce. Served with fries, baked flat mushroom, grilled Kapia pepper, baby watercress and BBQ sauce.

Roasted Vegetable, Goats Cheese & Cranberry Wellington (V)
Wrapped in puff pastry and served with a Yorkshire pudding, herb stuffing, our festive vegetables and a jug of vegetarian gravy.

Our festive vegetables include: crispy roast potatoes, honey roast parsnips, tangerine-glazed carrots, braised red cabbage with apple and a mix of sprouts, green beans and peas.

Desserts

Chocolate Trio (V)
Festive chocolate brownie with fluffy cream, a mini chocolate profiterole sundae and a chocolate-salted-caramel bar. Served with Belgian chocolate and Devon toffee sauces.

Jelly & Ice Cream (V)
Mandarin jelly with real dairy ice cream and Belgian chocolate sauce.

Man Over Board (V)
Baked vanilla cheesecake topped with a gingerbread man. Served with Devon toffee sauce and fluffy cream.

Salted Caramel Profiterole Sundae (V)
Real dairy ice cream layered with salted caramel profiteroles, Belgian chocolate and Devon toffee sauces. Finished off with fluffy cream and a gingerbread man.

GIVE FRIENDS & FAMILY A

CHRISTMAS TREAT

WITH A HARVESTER

GIFT CARD

>> BUY IN STORE, OR ONLINE AT: <<

HARVESTER.CO.UK/GIFTCARDS

Your nearest Harvester is...

Book online now at: www.harvester.co.uk/tablebooking

Terms & Conditions: Deposits are required for all party sizes when booking from our festive menu (available 24th November – 24th December), of £5 per head. For Christmas Day bookings a deposit of £5 per head must be made, the full amount must be paid by 01/12/16. Our Early Booking incentive is only available on bookings made before 31st October 2016. **The bottle of prosecco will only be provided when the group arrives for the festive or Christmas meal on the booked date. The prosecco will not be available prior to this date or at the time of booking. There is no minimum party size but we may need to seat large groups on a number of tables. If you're booking for early evening, please note your table may be booked out again later that evening. Times and dates subject to availability. Full terms and conditions are available upon request. Festive Menu available November 24th - December 24th. **Allergen Information:** All our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present and our menu descriptions do not include all ingredients. Our fish may contain small bones. If you have a food allergy or intolerance, confirmation of allergen information will be available from early November to allow you to confirm your booking. The allergen information is, to the best of our knowledge correct, however is subject to change between the time of advance booking and time of dining. Please ask to see the allergen guide at the time of your visit to check if there have been any changes that may affect you. All prices include VAT at the current rate. An optional service charge will be added to parties of 6 or more, which goes directly to the team who serve you. (v) = vegetarian. ^Contains alcohol. All dishes are subject to availability. Photography is for illustration purposes only. ©Mitchells & Butlers 2016.